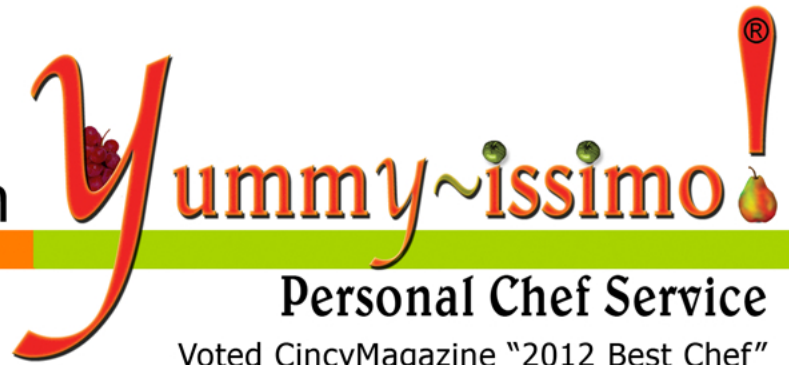


Marinated Grilled Portabella Mushroom



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

4 large portabella mushrooms

1T fresh basil, chopped

16oz fat~free raspberry walnut vinaigrette
salad dressing

2 garlic cloves, minced

1/4c Parmesan cheese, grated

Remove stems from mushrooms and wipe clean with damp paper towel. In large zip~lock bag, mix vinaigrette, basil and garlic. Add mushrooms to bag, seal and refrigerate up to 4 hours.

Remove mushrooms from marinade. Preheat grill to medium heat and grill mushrooms until deep grill marks appear ~ approximately 5 minutes. Flip and grill other side. Remove from heat and allow to rest a couple of minutes. Garnish with grated Parmesan cheese.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

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